

## PILS # 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (74.5%)	80.5 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10.6%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (10.6%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

### Notes

- 75% woda DEMI  
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